

APPETIZERS



soup of the day

italian greens

balsamic vinaigrette | pine nuts |cherry tomatoes | toasted
crostini | fresh goat cheese and herbs

classic caesar

romaine hearts | shaved parmegiano-reggiano | croutons

MAIN COURSE



chicken vesuvio

semi-boneless half chicken | lemon-oregano marinade and
suace | green peas | Vesuvio potato | pecorino romano.

grilled skirt steak

garlic herb marinade | baby arugula | salsa verde | truffle fries

rigatoni aroma

oven roasted roma tomato | artichoke hearts | Bermuda onion
fresh spinach | roasted garlic | white wine | fresh basil

market fish

DESSERTS



tiramisu

apple ricotta cheese cake

graham cracker crust | cherry coulis

warm chocolate cake

mascarpone cream | candied orange zest

\$42 per person

does not include tax / tip or beverage

\$12 special parking validation good for 5 hours with theater ticket

for the convenience of our guests a gratuity will be added to parties of 6 or
more ***we only use trans-fat free oils in our daily quest to provide for a

healthier lifestyle for our guests



executive chef mike kurotobi